

WHAT IS CLAIMED IS:

1. A microwaveable pasta product comprising:
a dried pasta product; and

5 a microwaveable container comprising a bowl having a generally-ovular bottom and a generally-ovular outer wall in generally-perpendicular relation to the circumference of the generally-ovular bottom, wherein the bottom and outer wall together define a cavity in which the dried pasta product is contained.

10 2. The microwaveable pasta product of claim 1, wherein the cavity has a length to width ratio of at least about 1.2:1.

15 3. The microwaveable pasta product of claim 1, wherein the cavity has a length to width ratio of at least about 1.3:1.

20 4. The microwaveable pasta product of claim 1, wherein the cavity is generally symmetrical.

5. The microwaveable pasta product of claim 1, wherein the cavity has a length ranging from about 6 inches to about 10 inches.

6. The microwaveable pasta product of claim 5, wherein the cavity has a width ranging from about 5 inches to about 8 inches.

25 7. The microwaveable pasta product of claim 1, wherein the cavity has a length ranging from about 7 inches to about 9 inches.

8. The microwaveable pasta product of claim 7, wherein the cavity has a width ranging from about 5.5 inches to about 6.5 inches.

5 9. The microwaveable pasta product of claim 1, wherein the area of the cavity varies over the height of the cavity.

10. The microwaveable pasta product of claim 1, wherein at least a portion of the circumference of the bottom is curved.

10 11. The microwaveable pasta product of claim 1, wherein the container has a thickness less than about 0.4 inch.

12. The microwaveable pasta product of claim 1, wherein the container has a thickness less than about 0.3 inch.

13. The microwaveable pasta product of claim 1, wherein the container consists essentially of a bowl having a thickness less than about 0.4 inch.

14. A method for preparing a pasta product comprising:
20 providing a dried pasta product in a microwaveable container having a generally-ovular bottom, a generally-ovular outer wall in generally-perpendicular relation to the circumference of the generally-ovular bottom, wherein the bottom and outer wall together define a cavity in which the dried pasta product is contained, and a top that covers the cavity;
removing the top from the microwaveable container;
25 introducing water into the cavity of the container; and
exposing the dried pasta product and water in the container without the top to microwave energy to produce a cooked pasta product.

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15. The method of claim 14, further comprising pouring a sauce over the cooked pasta product.